

# 2001 cabernet sauvignon brobdingnagian

(pronounced prob-ding-NAG-ian)  
a huge thing, immense, enormous  
from Brobdingnag, the land of giants

nitida drinkability redefined.....totally elegant and classic - a real Chanel of a wine.....the dark fruit is a given and then there's that lovely organic, funbos aspect that just jumps out at you..... that is so cool climate.....classy with a touch of the wild.....best to drink with your friends or some karoo lamb

Greater character and depth of flavour are coming from our vineyards as they get older. Waiting well into April for the grapes to ripen fully has paid just rewards giving us rich integrated berry fruit with soft tannins from well worked skins in open fermenters, (cap punched through by hand every 4 hours.) Extended skin maceration before fermentating at 30 degrees to enhance cultivar flavours and maximise colour extraction. Mixed French coopers and 40% new wood to complement fruit.

This is only the second time we have been able to afford 18 months of barrel maturation for any of our wines. The added complexity and structure plus the accentuation of the black fruit confirms that this is the correct wood strategy for this cultivar.

## PEDIGREE

- 1995 Decanter recommended wine
- 1997 Wine of the Month Club best Cabernet (Nov)  
Wine magazine 4 star rating
- 1998 Veritas silver medal  
Wine magazine 3 star rating
- 1999 Veritas silver medal
- 2000 Gold medal SA Young Wine Show

## TECHNICAL

CULTIVAR:	100% cabernet
SOIL TYPE:	hutton, clovelly
ROOT STOCK:	R110
VINE AGE:	10yrs
DENSITY:	2400/ha
TRELLISING:	3 wire perold
PRUNING:	short bearer, cordon
YIELD:	av 5 tonnes/ha
WOOD:	french only, 40% 1st fill

## ANALYSIS

A L C :	14.2%	SUGAR:	2.0g/l
ACID:	6.2g/l	pH:	3.46